

Tanuki



Specials for sharing...

DEEP FRIED GYOZA DUMPLINGS \$14.00

Pork mince and cabbage dumplings with ponzu dipping sauce

HARAMI STEAK \$28.00

On caramelised onion with yakiniku sauce

SHIO YAKI \$17.00

Kelp salt grilled salmon wing (takes 20 minutes)

MIZORE NABE \$22.00

Small clay pot filled with simmered chicken thigh, cabbage, grated daikon & tofu in a warming yuzu citrus chicken-y broth

SUSHI CUPS \$17.00

Trio of mini nori seaweed “cupcakes” with salmon, snapper & Blue fin tuna on sushi rice. Super cute and delicious!

Tanuki cocktails

THE TANUKI \$23.00

Suntory Roku gin, nigori sake, pink grapefruit, ginger

WHISKY HIGHBALL \$18.00

Classic Japanese whisky & soda with lemon

RISING SUN \$24.00

Umeshu, Hakuto gin, Vermouth, Campari. A Tanuki negroni!

YUYAKE SUNSET \$23.00

Early times bourbon, Amaretto, persimmon, maple, lemon

YUZU NEGRONI \$24.00

Hakuto gin, Yuzu sake, Suze bitters, Vermouth

CELEBRATING 31 YEARS est. 1995